

## Jordan Dry Rosé 2024

Our intention is to capture the crunchy, summer plum characters from the Merlot grapes and the spiced berry fruit from the Shiraz, whilst avoiding any sweet, confectioned characters. As a result of perfectly picked grapes, this luminous, dry wine made from free run juice, displays a melange of scented, red-blushed fruit with a hint of blood orange citrus. A rounded texture on the mid-palate – reminiscent of strawberries and cream – adds further depth and complexity. The finish is delicately savoury and refreshingly long.

**variety** : Blend - Rose | 70% Merlot, 30% Shiraz

**winery** : Jordan Wine Estate

**winemaker** : Gary and Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 1.9 g/l   pH : 3.30   ta : 5.8 g/l

**type** : Rose   **style** : Dry   **body** : Medium   **taste** : Fruity

**pack** : 0   **size** : 750ml   **closure** : Cork

2025 Tim Atkin SA Special Report - 91 Points

Our Dry Rosé proudly features an Amaryllis belladonna on its label which captivates the bloom's cultural significance and aesthetic allure. Commonly referred to as the March Lily in South Africa, this elegant flower earned its name due to its tendency to grace the landscape with its distinct fragrance around March.

**about the harvest**: The Merlot and Syrah portion of the Rosé was harvested whole bunch in the early morning of February at 21.5°B.

**in the cellar** : After being harvested in the cool early mornings the whole bunches were thrown into the press where they were gently pressed, as not to extract too much colour. After settling for 2 days, the wine was racked and inoculated with local white wine yeasts. Cold fermentation is done to preserve delicate flavours and aromas.



### Jordan Wine Estate

Stellenbosch

021 881 3441

[www.jordanwines.com](http://www.jordanwines.com)